

## PUDDINGS

Sticky Toffee Pudding **8.50** (V)  
Vanilla ice cream

Apple & Winter Berry Crumble **8.50** (V)  
Vanilla custard

Warm Belgian Chocolate Brownie **8.50** (V)  
Chocolate sauce, vanilla ice cream

Oreo Cheesecake **8.50** (V)  
Chocolate crumb, chocolate sauce

White Chocolate & Passionfruit Mousse **8.50** (V)  
Berry coulis

Café Affogato **5.50** (V)  
Home-made vanilla ice cream, double espresso coffee, add your choice of liquor **2.00**

Chef's Cheese Selection **12.00** (V)  
Ask your waiting team for chef's current selection of cheese.  
Choose your favourite three cheeses, crackers, grapes, apple, balsamic onion chutney

Or "a nose" of cheese, crackers & a 50ml glass of port **7.00**

## ICE CREAMS AND SORBETS

Selection of Home-made Ice Cream & Cookie **7.50** (Choose 3 scoops)  
Vanilla, Chocolate, Salted Caramel or Strawberry Ice Cream  
Please ask for today's sorbet selection

## DESSERT WINE

Garonelles Sauternes, France – 125ml – / **9.50** 375ml – **27.00**

## AFTER DINNER DRINKS

Irish Coffee – Jameson's Whiskey **8.00**

French Coffee – Courvoisier Brandy **8.00**

Baileys Cappuccino **8.00**

Laced Hot Chocolate – Bailey's, Spiced Rum or Cointreau **8.00**

## HOT DRINKS

Americano **3.70**

Cappuccino/Latte/Flat White **3.90**

Mocha/Hot Chocolate **4.00**

"Hatch" Hot Chocolate with whipped cream & marshmallows **4.50**

Extra Shot/Decaf/Oat Milk/Soya Milk **0.50**

Selection of Teapig Teas **3.50**  
Everyday brew, earl grey strong, apple & cinnamon tea, chocolate flake tea, mao feng green tea, peppermint leaves, lemon & ginger, chamomile flowers, superfruit, liquorice & peppermint, chai tea, honeybush & rooibus

## STARTERS

Soup of the Day **7.50** (V)  
Home-made bread

Chicken Liver Pate **8.50**  
Fig Chutney, grilled bread

Smoked Applewood Arancini **8.00** (V)  
Balsamic onion chutney

Cauliflower Fritters **8.00** (V)  
Coconut & herb dressing, pomegranate coulis

Whole King Tiger Prawns **8.50**  
Garlic chilli butter, grilled toast

Smoked Salmon & Dill Fishcakes **8.00**  
Poached egg, lemon & caper mayo

## SHARERS

Home-made Bread & Olives **8.50**(V)  
Olive oil, balsamic vinegar, roasted garlic

Winter Flat Bread **10.50**  
Garlic, mushrooms, mozzarella, truffle oil

Baked Camembert **15.00** (V)  
Crudities, chilli honey, toasted focaccia

The Hatch Nachos **13.50** (V)  
Five Bean salsa, chilli jam, roquito pepper pearls,  
mozzarella, ranch, guacamole

Garlic Pizzette **8.00** (V)  
Rocket, shaved parmesan

**Add: steak chilli 3.50**

## BURGERS

All our burgers are served with tomato,  
baby gem lettuce, red onion, gherkin, fries  
& coleslaw

Hatch Beef Burger **16.50**  
Burger sauce, American cheese

Crispy Chicken Burger **16.50**  
Hot sauce, American cheese

Onion Bhaji Burger **15.50** (V)  
Mango chutney

**Add:** Blue cheese, bacon,  
chorizo, onion rings or mac 'n' cheese to  
any burger **2.00 each**

**Upgrade** to Sweet potato fries **1.50**

## PIES & STEAK

Fisherman's Pie **17.00**  
Smoked haddock, salmon, cod,  
cheese & chive mash top, winter greens

Home-made Chef's Short Crust Pie **18.00**  
Please see our specials for today's pie,  
mashed potatoes, winter greens

Chargrilled 10oz Ribeye Steak **32.00**  
Twice cooked chunky chips,  
roasted tomato, grilled mushroom,  
Balsamic Salad

**Choice of sauce:** Blue cheese, peppercorn,  
red wine jus

## PIZZA

Farmhouse **15.50**  
Tomato, mozzarella, bacon, mushroom,  
red onion

Picante **15.50**  
Tomato, mozzarella, pepperoni,  
chorizo, jalapenos

Rustica **15.00** (V)  
Tomato, mozzarella, feta cheese,  
roasted vegetables, balsamic glaze

Tandoori Chicken **16.00**  
Tomato, mozzarella, red onion,  
roquito peppers

## MAINS

Catch of the Day **20.00**  
Garlic lemon & caper butter,  
roasted new potatoes, samphire grass

Sussex Charmer Mac 'n' Cheese **16.00** (V)  
Garlic focaccia, side salad  
**Add:** bacon, chorizo, tandoori chicken, or  
mushrooms & truffle oil **2.00 each**

Slow Cooked Steak Chilli **17.00**  
Cool ranch sauce, steamed rice,  
tortilla chips

Lamb Rump **21.50**  
Crushed new potato, green beans,  
minted gravy

Cider Battered Fish & Chips **17.50**  
Twice cooked chunky chips,  
minted pea puree,  
tartare sauce, lemon wedge

Free-Range Pork Ribs **20.50**  
BBQ marinade, sweet potato fries,  
coleslaw

Hatch Salad **12.00**  
Baby gem lettuce, anchovies, soft boiled  
egg, croutons, parmesan, house dressing  
**Add:** smoked salmon, grilled halloumi,  
or tandoori chicken **4.50 each**

Cumberland Sausages & Mash **17.50**  
Pickled onion rings, ale gravy

Minted new potatoes **4.50** (V)  
Cabbage, leeks & peas **4.50** (V)  
Side salad **4.00** (V)

## SIDES

Dirty Fries **8.50**  
Crispy bacon, chorizo, jalapenos,  
mozzarella

Skin on fries **4.50** (V)  
Pickled onion rings **4.50** (V)  
Twice cooked chunky chips **4.50** (V)